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exposing the coated surface to an energy source that creates an environment having a temperature greater than about 400° C for a time sufficient to selectively heat the coated surface of the whole muscle meat product without substantially shrinking the meat product.

2. The process in accordance with claim 1 wherein the precooked, whole muscle meat product is selected from poultry, meat, and fish products.

3. (Amended) The process in accordance with claim 2 wherein the precooked, whole muscle meat product is precooked turkey breast or precooked chicken breast.

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4. (Amended) The process in accordance with claim 2 wherein the browning liquid pyrolysis product is obtained from the pyrolysis of hardwood or sugar.

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5. The process in accordance with claim *5* wherein the browning liquid pyrolysis product is obtained from the pyrolysis of dextrose.

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6. The process in accordance with claim *5* wherein the amount of browning liquid ranges from about 0.05 to about 1.0 wt. %, based on the weight of the precooked, whole muscle meat product.

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7. The process in accordance with claim *7* wherein the amount of browning liquid ranges from about 0.1 to about 0.8 wt. %, based on the weight of the precooked, whole muscle meat product.

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8. (Amended) The process in accordance with claim 2 wherein the browning liquid pyrolysis product contains a masking agent or flavoring enhancing composition.

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9. (Amended) The process in accordance with claim 3, wherein the browning liquid pyrolysis product contains from about 0.5 to about 15 wt. % turkey flavor or turkey broth or a mixture of the two.

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A 10. The process in accordance with claim 2 wherein the energy source is an infra red radiation source.

11. The process in accordance with claim 10 wherein the energy source selectively heats the surface of the meat product by creating an environment having a temperature from about 425° C to about 700° C.

12. The process in accordance with claim 11 wherein the energy source selectively heats the surface of the meat product by creating an environment having a temperature from about 450° C to about 650° C.

~~13~~¹⁴ 13. The process in accordance with claim 1 wherein the coated surface is exposed to the energy source for one minute or less.

~~14~~¹³ 14. (Amended) The process in accordance with claim 2 wherein, prior to exposing the meat product to the energy source, the temperature at the core of the meat product is less than about 5° C and immediately after browning the meat product, the temperature at the core of the meat product is less than about 8° C.

~~15~~¹⁴ 15. The process in accordance with claim ~~13~~ wherein prior to exposing the meat product to the energy source, the temperature at the core of the meat product is less than about 5° C and immediately after browning the meat product, the temperature at the core of the meat product is less than about 5° C.

~~16~~²³ 16. (Amended) A process for browning precooked chicken breast or precooked turkey breast comprising:

coating at least a portion of the surface of the precooked chicken breast or the precooked turkey breast with from about 0.05 to about 1.0 wt. %, based on the weight of the breast, of a browning liquid pyrolysis product obtained from hardwoods or sugars; and then

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A selectively heating the coated surface of the breast in an environment having a temperature greater than about 400 °C with energy provided by an infra red radiation source for one minute or less.

²⁴
~~17~~. The process in accordance with claim ²³~~16~~ wherein the precooked breast is a precooked turkey breast.

²⁵
~~18~~. The process in accordance with claim ²⁴~~17~~ wherein the browning liquid pyrolysis product is obtained from the pyrolysis of dextrose.

²⁶
~~19~~. The process in accordance with claim ²⁵~~18~~ wherein the amount of browning liquid ranges from about 0.15 to about 0.3 wt. %, based on the weight of the breast.

²⁷
~~20~~. (Amended) The process in accordance with claim ²⁵~~18~~ wherein the browning liquid pyrolysis product contains a masking agent or flavoring enhancing composition.

²⁸
~~21~~. (Amended) The process in accordance with claim ²⁷~~20~~ wherein the browning liquid pyrolysis product contains from about 0.5 to about 15 wt. % turkey flavor or turkey broth or a mixture of the two.

²⁹
~~22~~. The process in accordance with claim ²³~~16~~ wherein the energy source selectively heats the surface of the breast by creating an environment having a temperature from about 450°C to about 650°C.

³⁰
~~23~~. (Amended) The process in accordance with claim ²³~~16~~ wherein, prior to exposing the meat product to the energy source, the temperature at the core of the breast is less than about 5° C and, immediately after browning the meat product, the temperature at the core of the meat product is less than about 8°C.

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³¹
~~24~~. (Amended) The process in accordance with claim ³⁰~~23~~ wherein prior to exposing the breast to the energy source, the temperature at the core of the breast is less than about 5° C and immediately after browning the breast, the temperature at the core of the breast is less than about 5° C.

¹⁶
~~25~~. The process in accordance with claim 1 wherein the shrinkage of the precooked, whole muscle meat product is less than 4 wt. % based on the initial weight of the meat product.

¹⁷
~~26~~. The process in accordance with claim 1 wherein the shrinkage of the precooked, whole muscle meat product is less than 1 wt. % based on the initial weight of the meat product.

³²
~~27~~. (Amended) The process in accordance with claim ²³~~16~~ wherein the shrinkage of the precooked breast is less than 1 wt. % based on the initial weight of the breast.

¹⁸
~~28~~. The process in accordance with claim 1 wherein the whole muscle meat product has protrusions on its surface caused by precooking in a net.

³³
~~29~~. (Amended) The process in accordance with claim ²³~~16~~ wherein the breast has protrusions on its surface caused by precooking in a net.

³⁸
~~30~~. (Amended) A process for browning a precooked, whole muscle meat product comprising:
precooking the whole muscle meat product in a netting bag;
removing the bag;
coating a browning liquid pyrolysis product onto at least a portion of the surface of the precooked whole muscle meat product; and then
exposing the coated surface to an energy source at a temperature and for a time sufficient to selectively heat the coated surface of the whole muscle meat product without substantially shrinking the precooked, whole muscle meat product.

~~31~~³⁸ (New) The process in accordance with claim ~~30~~³⁸ wherein the energy source selectively heats the surface of the meat product by creating an environment having a temperature from about 425° C to about 700° C.

~~32~~⁴¹ (New) The process in accordance with claim ~~30~~³⁸ wherein the energy source selectively heats the surface of the meat product by creating an environment having a temperature from about 450° C to about 650° C.

~~33~~⁴² (New) The process in accordance with claim ~~30~~³⁸ wherein the coated surface is exposed to the energy source for one minute or less.

~~34~~⁴⁰ (New) The process in accordance with claim ~~31~~³⁹ wherein the coated surface is exposed to the energy source for one minute or less.

~~35~~⁴³ (New) The process in accordance with claim ~~30~~³⁸ wherein, prior to exposing the meat product to the energy source, the temperature at the core of the meat product is less than about 5° C and immediately after browning the meat product, the temperature at the core of the meat product is less than about 8° C.

~~36~~¹⁹ (New) The process in accordance with claim 1 wherein the exposure of the coated surface to the energy source causes the coated surface of the whole muscle meat product to develop a color defined by an L value ranging from about 56.78 to about 50.99, an A value ranging from about 10.70 to about 13.30, and a B value ranging from about 33.77 to about 39.16.

~~37~~³⁴ (New) The process in accordance with claim ~~16~~²³ wherein the exposure of the coated surface to the energy source causes the coated surface of the whole muscle meat product to develop a color defined by an L value ranging from about 56.78 to about 50.99, an A value ranging from about 10.70 to about 13.30, and a B value ranging from about 33.77 to about 39.16.

~~38~~⁴⁴ (New) The process in accordance with claim ~~30~~³⁸ wherein the exposure of the coated surface to the energy source causes the coated surface of the whole muscle meat product to develop a color defined by an L value ranging from about 56.78 to about 50.99, an A value ranging from about 10.70 to about 13.30, and a B value ranging from about 33.77 to about 39.16.

~~39~~²⁰ (New) The process in accordance with claim 1 wherein steam is introduced into the environment to which the coated surface is exposed.

~~40~~³⁵ (New) The process in accordance with claim ~~16~~²³ wherein steam is introduced into the environment in which the coated surface is heated.

~~41~~⁴⁵ (New) The process in accordance with claim ~~30~~³⁸ wherein steam is introduced into the environment created by exposure of the coated surface to the energy source.

~~42~~²¹ (New) The process in accordance with claim 1 wherein the energy source selectively heats the surface of the meat product by creating an environment having a temperature from about 400°C to about 450°C.

~~43~~²² (New) The process in accordance with claim 1 wherein the energy source selectively heats the surface of the meat product by creating an environment having a temperature from about 400°C to about 425°C.

~~44~~³⁶ (New) The process in accordance with claim ~~16~~²³ wherein the energy source selectively heats the surface of the breast by creating an environment having a temperature from about 400°C to about 450°C.

~~45~~³⁷ (New) The process in accordance with claim ~~16~~²³ wherein the energy source selectively heats the surface of the breast by creating an environment having a temperature from about 400°C to about 425°C.

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A2 46. (New) The process in accordance with claim ~~38~~³⁸ wherein the energy source selectively heats the surface of the meat product by creating an environment having a temperature from about 400°C to about 450°C.

47. (New) The process in accordance with claim ~~38~~³⁸ wherein the energy source selectively heats the surface of the meat product by creating an environment having a temperature from about 400°C to about 425°C.

48. (New) A process for browning a precooked, whole muscle meat product comprising:
coating a browning liquid pyrolysis product onto at least a portion of the surface of the whole muscle meat product; and then
exposing the coated surface to an energy source creating an environment having a temperature ranging from about 400° C to about 700 °C for one minute or less to selectively heat the coated surface of the whole muscle meat product without substantially shrinking the precooked, whole muscle meat product.

49. (New) The process in accordance with claim 48 wherein, prior to exposing the meat product to the energy source, the temperature at the core of the meat product is less than about 5° C and immediately after browning the meat product, the temperature at the core of the meat product is less than about 8°C.

50. (New) The process in accordance with claim 48 wherein steam is introduced into the environment created by exposure of the coated surface to the energy source.

51. (New) The process in accordance with claim 48 wherein the energy source selectively heats the surface of the meat product by creating an environment having a temperature from about 400°C to about 450°C.